

2020 MAZAS VERDEJO



D.O.	Toro
Terroir	El Castañar (Morales de Toro, Zamora)
Soil	Calcium Luvisol. Round stones surface (cascajo) with a sandy soil underneath.
Vineyard	2.16 Ha. 30 Years old. CL-6 grafted on 110 Richter
Location	711 meters altitude above the sea level
Variety	100% Verdejo
Harvest Day	7 of September 2020
Bottled	28 of August 2021
Production	4900 Bottles
To be drank	Until the end 2025
Total Acidity	6,70 g/L
VA	0,40 g/L
Residual Sugar	0,04 g/L
pH	3,42
Alcohol	12,50 %

WINEMAKING

At the Vineyard

- no usage of chemical fertilizers
- no used of weedkillers, insecticides or any chemical sprays.
- summer pruning and handpicked fruit.

In the Winery

- Natural acid from the grapes, no finings, sulphites, acid or any other products added.
- Non-filtered & non-stabilize.
- Cold and long fermentation in French oak barrels.
- Ageing with lees for 11 months and weekly battonage.
- No malolactic fermentation.

TASTING NOTES

Visual

| Pale Yellow with green hues, clean and with long lasting legs.

Flavours

| Tropical, passion fruit and stone fruit (nectarine) with a hint of citrus and floral aromas.

Taste

| Clean and fresh with pineapple, lime and fennel seeds touch. Lasting steady with mineral finish and refreshing aftertaste.

Match well with Vegetables, mushrooms, fish, seafood, and white meats (chicken, turkey...), Asian food, and pate.